



聚活海鮮 · 料澎湖味

網羅澎湖當地鮮美的時令海鮮及各類中華料理，主廚運用創意巧思料理食材，保留食材原始的天然及純粹，讓造訪的每位食客及旅人，可以大快朵頤地品嚐道地美味的佳餚。

初一、初三至初五

11:30-14:00

17:30-21:00

聚味



CHINA
SPICE

福朋主廚黑胡椒牛小排

Braised Beef Short Bibs with Black Pepper Sauce



星廚名饌

Home Cooking

福朋主廚黑椒牛小排 17 盎司

NT\$1,280

Braised Beef Short Ribs with Black Pepper Sauce 17oz

將牛排以中式料理手法烹調，有別於一般西式煎烤方式。主廚使用秘製香料及多種藥材搭配鮮甜蔬食高湯以慢火燉滷而成，香嫩的絕妙口感，其肉質嫩而不柴，再加上有著豐同的油脂，極具嚼勁且口感層次迷人，是來到聚味軒不可錯過的料理。

澎湖明蝦海鮮粥

中砂鍋 NT\$1,780/Medium

Penghu Prawn Congee

大砂鍋 NT\$2,780/Large

五星級中餐主廚葉尚廣師傅最新力作，將澎湖在地食材以新意調理，以昆布海鮮高湯將澎湖南瓜及生米慢煮細嫩，搭配上風味濃郁、口感鮮脆的澎湖明蝦及新鮮澎湖小管、郭家牡蠣、主廚手工自製海菜鮮魚丸，匯集成一品澎湖明蝦海鮮粥，是來到澎湖不可錯過的名品滋味。

若您有特殊飲食習慣或對某些食物過敏之情形，請事先告知服務人員。

以上價格需另加收一成服務費。

Please inform our associates if you have any food allergies or special dietary.
All prices are subject to 10% service charge.

豆豉龍虎斑魚卷

Steamed Giant Grouper Roll with Douchi



生猛海鮮

Seasonal Seafood

蒜子蜆精燉錢鰻

Eel Soup with Corbicula Clam and Garlic

時價

Current Price

蒜茸時蟹

Steamed Seasonal Crab with Garlic

時價

Current Price

胡椒鹽焗鳳螺

Salt Baked Areola Babylon with Black Pepper

時價

Current Price

龍虎斑 (澎湖高麗菜酸 / 新鮮清蒸)

Giant Grouper
(Steamed with Pickled Cabbage / Ginge, Scallion and Soy Sauce)

時價

Current Price

龍蝦 (蒜茸 / 清蒸)

Lobster
(Steamed with Garlic / Ginge, Scallion and Soy)

時價

Current Price

澎湖鮮味

Seafood Dish

豆豉龍虎斑魚卷 (5入)

Steamed Giant Grouper Roll with Douchi

NT\$390

杏片果律鮮蝦球 (原味美乃滋)

Fried Sliced Almonds Shrimp Balls with Mayo

NT\$450

蒜香燻鍋小管

Dry-Cooked Squid with Garlic

NT\$460

港式避風塘澎湖明蝦 (3入)

Typhoon Shelter Penghu Prawns

NT\$660

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極汁羊肩排

Roasted Lamb Chops in Chef's Special Soy Sauce



風味冷盤

Appetizer

椒香皮蛋鑲珠螺 

NT\$380

Spicy Screws Salad with Preserved Egg

香蔥玉米雞腿捲

NT\$450

Corn Chicken Roll with Scallion Sauce

和風水晶冰卷

NT\$520

Chilled Neritic Squid with Japanese Dressing

鮮嫩肉饗

Meat Dish

梅汁子排

NT\$360

Spare Ribs in Plum Sauce

泰式椒麻雞 

NT\$380

Deep-Fried Chicken with Thai Sauce

極汁羊肩排 (3入)

NT\$520

Roasted Lamb Chops in Chef's Special Soy Sauce

 辣味
Spicy

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黃金海鮮煲

Assorted Seafood with Pumpkin in Casserole



福朋手路菜

Penghu Cuisine

特製紫菜月亮蝦餅

Fried Seaweed Shrimp Cake

NT\$320

紫菜鮮蚵雙面黃

Seaweed Oyster Omelette

NT\$340

馳名煲仔

Casserole

黃金海鮮煲

Assorted Seafood with Pumpkin in Casserole

NT\$430

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X.O醬蟹肉炒飯

Fried Crab Meat Rice with X.O Sauce



菊 島 主 食

Rice / Noodles

南瓜炒米粉

NT\$280

Fried Rice Vermicelli with Pumpkin

五香黑蒜松坂肉炒飯

NT\$280

Fried Matsusaka Pork Rice with Five Spice

X.O醬蟹肉炒飯 刀

NT\$320

Fried Crab Meat Rice with X.O Sauce

四 季 時 蔬

Vegetable Dish

櫻花蝦高麗菜

NT\$260

Stir-Fried Chinese Cabbage with Sakura Shrimps

蒜茸汁花椰菜

NT\$280

Stir-Fried Broccoli with Garlic Sauce

鹹蛋嫩苦瓜 碗

NT\$280

Stir-Fried Bitter Melon with Salted Egg



辣味
Spicy



蛋奶素
Ovo-Lacto Vegetarian

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胡椒豬肚雞湯

Pig Stomach Soup with Chicken and Pepper



御品湯羹

Soup

香根皮蛋魚片湯

NT\$460

Century Egg and Fish Soup with Coriander

胡椒豬肚雞湯

NT\$560

Pig Stomach Soup with Chicken and Pepper

猴頭菇排骨豬肚四神湯

NT\$580

Four-Herbal Soup with Lion's Mane Mushroom Pork Ribs and Pig Stomach

點心甜點

Dim Sum / Dessert

紅豆紫米露

每盅 NT\$70/Tureen

Black Glutinous Rice and Red Bean

風茹雪蓮子銀耳露

每盅 NT\$90/Tureen

Local Fong Ru Tea with White Fungus and Lotus Seeds

澎湖南瓜流沙球 (3入)

NT\$100

Deep-Fried Pumpkin Creamy Custard Balls

黑金流沙包 (3入)

NT\$120

Steamed Creamy Custard Bun

全素
Vegan

蛋奶素
Ovo-Lacto Vegetarian

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杏片果律素蝦球

Fried Vegetarian Shrimps Balls with Sliced Almonds and Mayo



田園素食

Vegetarian Food

清炒高麗菜



Stir-Fried Chinese Cabbage

NT\$260

薑黃烏魚子炒飯



Fried Rice with Vegetarian Prime Mullet Roe

NT\$260

金瓜炒米粉



Fried Rice Vermicelli with Pumpkin

NT\$260

杏片果律素蝦球 (原味美乃滋)



Fried Vegetarian Shrimps Balls with Sliced Almonds and Mayo

NT\$280

山藥燴蘆筍



Braised Asparagus and Yam

NT\$420

三杯鳳眼猴頭菇



Lion's Mane Mushroom with Wine, Sesame Oli and Soy Sauce

NT\$420

養生百菇素雞湯



Vegetarian Chicken Soup with Mushroom

NT\$480



辣味
Spicy



全素
Vegan



蛋奶素
Ovo-Lacto Vegetarian

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明爐香烤片皮鴨

Roasted Peking Duck — 附餅皮、蔥段、黃瓜段、特製甜麵醬
with Thin Pancake, Scallion, Cucumber, Sweet Bean Sauce

雙人套餐 半隻 NT\$1,800

Set Menu for 2 Per/Half

四人套餐 整隻 NT\$3,500

Set Menu for 4 Per/Whole

六人套餐 整隻 NT\$5,080

Set Menu for 6 Per/Whole



續點餅皮（6張） NT\$90 / 份

續點蔥段或黃瓜段 NT\$30 / 份

烤鴨套餐為預約制，敬請於二日前預訂。

服務費 10% 另計。

餐點內容得依季節更換調整，前以現場
實際供應為準；如對某種食材過敏、不
適或特殊要求請告訴服務人員。



一鴨二吃（六選一） | Two Courses (Choose one)

升級三吃加價 Three Courses +NT\$200

老虎醬鴨架

Stir-Fried Duck Frame with
Spicy Flavor Sauce

三杯鴨架骨

Stir-Fried Duck Frame with
Three-Cup Sauce

十三香酥鴨架

Fried Duck Frame with
Thirteen Spices

高麗菜酸鴨架湯

Duck Soup Frame with Dried
Cabbage

秘製椒胡椒鴨架湯

Duck Soup Frame with Pepper

生菜包鴨鬆

Stir-Fried Duck Wrapped in
Lettuce

續點生菜（5片） NT\$90 / 份

開胃涼菜 | Appetizers

苦盡甘來、醋溜雲耳、香芒金瓜

Bitter Gourd with Picked Plum, Wood Ear Mushroom in
Vinegar Sauce, Pumpkin in Mango Sauce

主廚特色菜【任選一（六人套餐任選二）】 | Signature Dish

梅汁焗子排 / 香蔥玉米雞腿卷 /

龍虎斑魚卷 / 黃金海鮮煲

Spare Ribs with Plum Sauce, Corn Chicken with Scallion Sauce,
Steamed Giant Grouper Roll with Douchi, Assorted Seafood with
Pumpkin in Casserole

四季時蔬【任選一（六人套餐任選二）】 | Vegetable Dish

鹹蛋嫩苦瓜 / 櫻花蝦高麗菜 / 蒜茸花椰菜

Stir-Fried Bitter Melon with Salted Egg, Stir-Fried Cabbage with Sakura
Shrimps, Stir-Fried Broccoli with Garlic Sauce

菊島風味甜品（每人一份） | Dessert

風茹蓮子銀耳露（熱 / 冷）

Local Fong Ru Tea with White Fungus and Lotus Seeds

單點 | Individually

港式明爐剉鴨盤（四分之一隻）

NT\$520

Roasted Duck

辣味
Spicy

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祝 您 用 餐 愉 快 ！

e n j o y y o u r m e a l ~

理性飲酒，請勿酒後駕車。

以上價格需另加收一成服務費。

若自備酒水需額外的收酒水服務費，酒精濃度 20% 以上每瓶酌收新台幣 500 元整，酒精濃度 20% 以下每瓶酌收新台幣 1000 元整。

Please drink responsibly, don't drink and drive.

All prices are subject to 10% service charge.

The corkage charge NT\$500 per bottle under Alc. 20% vol., NT\$1000 per bottle over Alc. 20% vol.

威 士 忌

Whisky

瓶 /Bottle

Jim Beam NT\$1,400

Jack Daniel's NT\$1,800

The Glenlivet 12 Years NT\$2,400

Balvenie Double Wood 12Years NT\$3,800

Macallan 12 Years NT\$4,800

Johnnie Walker Black Label NT\$2,000

白 蘭 地

Brandy

瓶 /Bottle

V.S.O.P Hennessy/ Martell NT\$3,600

X.O Hennessy/ Martell Superme NT\$12,800

國 產 酒

Domestic Liquor

瓶 /Bottle

陳年紹興酒 NT\$820

Shaohsing Rice Wine

38度金門高粱酒 NT\$850

38% Kinmen Kaoliang Liquor

58度金門高粱酒 NT\$920

58% Kinmen Kaoliang Liquor

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Beers

台灣金牌

Taiwan Gold Beer (600ml)

瓶 /Bottle
NT\$150

海尼根

Heineken (330ml)

NT\$120

可樂娜

Corona (355ml)

NT\$120

百威

Budweiser (330ml)

NT\$120



Champagne & Sparkling

House Sparkling Wine

杯 /Glass
NT\$250

瓶 /Bottle
NT\$1,200

Perrier Jouet Grand Brut

NT\$4,500



Red Wine

House Red Wine

杯 /Glass
NT\$250

瓶 /Bottle
NT\$1,200

Marchesi de Frescobaldi, Remole
(Toscana, IGT), Italy

NT\$2,400

Robert Mondavi Winery, Cabernet
Sauvignon, Napa Valley, California

NT\$3,800



White Wine

House White Wine

杯 /Glass
NT\$250

瓶 /Bottle
NT\$1,200

Marchesi de Frescobaldi, Albizzia
(Chardonnay di Toscana, IGT), Italy

NT\$2,400

Robert Mondavi Winery, Fume
Blanc, Napa Valley, California

NT\$4,200

理性飲酒，請勿酒後駕車。

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精選茗茶

Hot Tea

以人頭計 / Charge by person

香片	Jasmine Tea	NT\$50
烏龍茶	Oolong Tea	NT\$50
鐵觀音	Tie Kuan Yin Tea	NT\$50
風茹茶	(無咖啡因) Local Fongru Tea (No Caffeine)	NT\$50
普洱	Pu-erh Tea	NT\$50

果汁

Fresh Juice

	杯 / Glass	壺 / Jug
西瓜汁	Fresh Watermelon Juice	NT\$130 NT\$360
奇異果汁	Fresh Kiwi Juice	NT\$130 NT\$360
柳橙汁	Fresh Orange Juice	NT\$160 NT\$450

汽水

Soft Drinks

	罐 / Can(300ml)
百事可樂	Pepsi NT\$100
七喜	7 up NT\$100
蘇打水	Soda Water NT\$100
通寧水	Tonic Water NT\$100
薑汁汽水	Ginger Ale Soda NT\$100

礦泉水

Mineral Water

	瓶 / Bottle
沛綠雅	Perrier (300ml) NT\$100
依雲	Evian (500ml) NT\$100